

Spring Specials

Featured Cocktail

Moscow Mule 13.5

*SVEDKA Vodka, Gosling's Ginger Beer, fresh lime juice,
served in a traditional copper mug*

Starters

Hoisin Glazed Beef Skewers 15

Marinated steak coated with a garlic hoisin sauce, pickled sesame cucumbers

^g **Crab Ceviche 17**

Fresh lime, coconut milk, jalapeño, cilantro, mango, onion, tomato, toasted coconut and tortilla chips

^g **Shellfish Tower 68**

*½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp,
served with cocktail sauce and mignonette*

Entrees

^g **Seared Pacific Cod 28**

*White beans, chorizo butter, roasted tomatoes, spinach, basil, cilantro,
topped with a garlic shallot aioli*

Alaskan Halibut 34

*Pearl couscous, toasted pine nuts, arugula, pesto, tomato coulis,
balsamic glaze and a tomato relish*

^g **Jumbo Scallop & Crab Risotto 35**

*Seared scallops, crab risotto, tomatoes, parmesan cheese,
cilantro pesto & beurre blanc*

^g **Crab topped Filet Mignon 49**

*Grilled filet with crab meat and a caramelized demi glace aioli,
sautéed spinach and garlic mashed potatoes*

*Eating raw or undercooked proteins may increase the risk of foodborne illness.
A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.
^g=represents menu items that may be prepared gluten free. Please ask your server.*

